



Portugal & Galicia, Spain

The food, wines & culture

June 8 - 16, 2018



Treasures of the Iberian Northwest

This trip offers a wonderful overview of the best of northern Portugal and Galicia. Enjoy the bold wines of Luis Pato in the Bairrada, travel the Douro and two wine regions of Galicia, and visit the Vinho Verde and Dao regions on the way to Porto. Magnificent scenery, great contrasts between wine styles and nationalities, Celtic Spain and six wine regions in eight days. What's not to love?

What's so special about Galicia and Portugal?

Galicia confounds those who think of Spain as flamenco and fighting bulls as much as the Douro and Minho surprise Algarve lovers. Misty valleys echo to soulful Celtic pipes and coasts as dramatic as the west of Ireland have sent hosts of emigrant Gallegos to the Americas. Fishing and wine predominate. Seafood in the rias (fjords) is Europe's best and the stunning wine terraces of Ribeira Sacra show winemaking at its most dramatic.

Northern Portugal is a throwback to days gone by, a world away from Algarve glitz and glamour in the south. Porto is a gem of a city, the clusters of atmospheric streets either side of the Douro retaining their long lived maritime soul whilst opening the door to the 21st century through fabulous restaurants and luxury hotels.

The rural wine regions of the Bairrada, Dao and Vinho Verde offer food and wine experiences more closely tied to their origins than most places on the planet. The Douro is one of the greatest wine tourism destinations, the astonishing terraces overlooking the river now producing great red wines as well as ports.

Above all though, the joy is in the small villages where grapes, unrecognisable to outsiders, produce wines of huge character, quality and individuality. If you want to discover the glories of godello, vinhao, merencao, albarino and the port grapes join the tour.

Trip Highlights

- Michelin * dinners in Casa Marcelo in Santiago and The Yeatman in Porto (*2)
- Boat rides on River Sil and River Douro
- Walking tour of historic city of Santiago de Compostela and Baiona
- Family-cooked lunch with the winemaker in Rias Baixas
- Visit and olive oil tasting in the Douro
- Lunches at Quinta do Crasto, Aphros & Algueira
- Dinners at top restaurants DOC and Cantinho do Avellez
- Optional 3 day extension to Lisbon

Top wineries included

Quinta do Noval, Aphros, Algueira, Palacio de Fefiñanes, Luis Pato, Quinta do Crasto, Cockburns

"I will always remember this experience, it's a once-in-a-lifetime experience"

Laurel Zieminski, Portugal & Galicia 2016

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Trip Itinerary

Day 1. Meet in the foyer of the Hotel San Francisco, a converted 18th century convent in Santiago de Compostela for a guided walk through the historic town, including a visit to the cathedral that marks the end of the legendary Camino. Early evening Tapas dinner at the Michelin starred Casa Marcelo in the old town.

Day 2. Visit and lunch at Adega Algueira, a high-class winery near the Sil canyons, where Fernando Gonzalez makes a range of excellent wines (from local varieties) that are highly rated by Parker. Lunch and then a river cruise down the Sil in the afternoon. Short walk to one of the chapels overlooking the river. Return to Santiago for a free evening.

Day 3. Head south to the seaside wine region of the Rias Baixas for tasting at the beautiful Palacio de Fefiñanes. Short drive to visit and lunch at Albamar. Xurxo Alba's wines are a great small producer expression of the albariño grape. There is a typical Galician o furancho style seafood lunch cooked by the family. Check in to the Parador in Baiona. Dinner at the hotel overlooking the bay.

Day 4. Morning tour of the fortress and the site of the return landing of Columbus's Pintia. Visit the best wine producer in the vinho verde region, the charismatic Vasco Croft in his Aphros winery. After lunch, head south to the dramatic scenery of the



Douro. Check in to the luxurious Vintage House, overlooking the river at Pinhao. Evening free.

Day 5. Morning visit at Quinta do Noval, one of port's greatest names and estates. Afterwards a short train ride, where harvest trucks take us up the hill to Quinta do Crasto (pictured above), a truly great wine location. There is a visit, a paddle in the pool if you like, and an extended lunch in the quinta. A rabelo boat takes us back to the hotel. Evening free.

Day 6. Head up the hill in Pinhao to Casal de Loivos to enjoy a tasting of their D'Origem olive oils and witness how olive oil is produced using traditional methods. Tour and tasting with the oenologist at the Adega de Favaios, a co-operative specialising in Muscatel de Favaios, one of the regions most iconic wines. Back to the hotel where you are free to enjoy the pool and hotel. Travel the short distance to dinner at DOC, the best restaurant in the region. There is a tasting menu from chef Rui Paula with some of the excellent wines of the region and of course some fine port.

Day 7. Leave the Douro for a trip to the Bairrada wine region and a visit and tasting at Luis Pato. Private tour and lunch of leitao (suckling pig), accompanied by great wines. Check in to the nearby Busacco Palace. Tasting of some of their older (and more recent) reds and whites, accompanied by some tasty local snacks.

Day 8. Drive to the coast and the stunning city of Porto, and visit the Cockburn's port lodge where there is a private tour of the lodge. Short trip to the small fishing village of Afurada for a light seafood lunch at A Margem on the banks of the Douro. Check in to the Pestana Hotel overlooking the Douro. Dinner in the Yeatman hotel's 2-star Michelin restaurant.

Day 9. End of tour.



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Discounted price of \$4100 per person double occupancy (\$4250 from 1 September 2017)

\$700 single supplement

\$500 deposit per person

Limited to 20 guests

Included

- 2 nights at the Hotel San Francisco, Santiago de Compostela
- 1 night at the Parador, Baiona
- 3 nights at the Vintage House Hotel, Pinhao
- 1 night Bussaco Palace, Luso
- 1 night at The Pestana, Porto
- Private transport by luxury coach
- English speaking guides
- Breakfast daily; 11 lunches or dinners
- Entrances and activities as specified
- All winery visits

Not included

Airfare; meals not mentioned above; travel insurance, gratuities for guides



Optional Extension, June 16-19 2018

- 3 nights at 5* Altis Avenida, Lisbon
- Tractor tour in vineyards of Casa Cadaval
- Visit to Sintra, magnificent world heritage site
- Beach restaurant seafood lunch
- Visit Casal Santa Maria winery
- Visit cheese producer in Azeitao
- Dinner at Cantinho do Avillez

\$1750 per person sharing + \$450 single supplement

Contact us to sign up for this trip

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